



antipasti

- CARPACCIO** – Pecorino cream, black pepper, wild arugula 26
- VONGOLE** – nduja, leek, white wine, tomato 24
- BRANZINO** – chili, smoked mussel mayonnaise, sea asparagus 25
- FUNGHI SALTIMBOCCA** – stracchino, marsala 23
- INSALATA** – endive, radicchio, hazelnut butter, Crotonese 22
- POLIPO** – octopus, potato, salsa rossa 28
- CROSTONE** – ricotta, zucchini, mint, pine nuts, truffle 22
- CANEDERLI** – beet, poppy seed, ricotta salata 22
- BURRATA** – basil, almond, grape 24

primi

- TAGLIOLINI** – bufala butter, Parmigiano “Vacche Rosse” 39
- AGNOLOTTI** – “oxtail”, bone marrow, sugo d’arrosto, Parmigiano 35
- TONNARELLI ALLA CARBONARA** – Pecorino Romano, guanciaie, egg yolk, black pepper 34
- BUSIATE** – lamb sausage, wild fennel, passata 36
- CASONCELLI** – Parmigiano, eringyii, gremolata 35
- MALLOREDDUS** – saffron, sea urchin, shrimp, squid ink 38
- CAPPELLACCI** – swiss chard, brown butter, sage, ricotta salata 34

dolci

- STELLINA TIRAMISÚ** 14
- PANNA COTTA** – amaretti, fennel pollen, fleur de sel 12
- TORTA DI PISTACCHIO** – ricotta, mascarpone, amarena 13
- TORTA CAPRESE** – chocolate budino, caramelized hazelnuts 14

*Homemade focaccia, prosciutto butter upon request 8



stellina